

Le Bistro du TELEGRAPH



OYSTERS

AVAILABLE EVERY
FRIDAY AND
SATURDAY

MENU

OCTOBER 2018 - AVAILABLE MONDAY TO SATURDAY FROM 6PM

STARTERS

French onion soup with Emmental cheese crouton	V	6.50
Six sizzling burgundy snails in garlic and parsley butter with sliced baguette		8.25
Duck and Cognac parfait with black bread and cornichons		7.50
Goat's cheese crottin on toast with soft leaves, toasted walnuts and a raspberry and balsamic dressing	V	6.55
King prawns and mussels in a coriander and ginger broth		8.50
Classic Moules Marinières		7.50
Roasted beetroot and Puy lentil parcel with a mushroom sauce	Vv	6.25

MAINS

Pan fried duck fillet, potato rosti, wilted spinach and an orange jus		18.50
Seared seabass fillet with chorizo, buttered kale, cauliflower purée and a citrus dressing		19.95
Braised lamb shoulder, leek fondue, paprika sautéed potato and a thyme and smoked garlic jus		17.50
Rolled plaice fillet, Dieppoise sauce, braised pak choi and spiced jasmine rice		19.95
Corn fed chicken fillet cooked in a creamy white wine and wild mushroom sauce with honey glazed carrots and gnocchi in fresh herbs		15.95
Root vegetable and prune Tajine with spiced couscous and a harissa broth	Vv	12.95
10oz English Rib-eye steak, Hampshire watercress, fries and your choice of Béarnaise or peppercorn sauce		22.50
Classic Moules Marinières with fries		13.95
Roasted beetroot and Puy lentil parcel with a mushroom sauce with fine beans	Vv	9.75

SIDES

Fine French beans V / Petits Pois à la Française / Buttered kale V		2.50
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DESSERTS

Apple tarte tatin with vanilla ice cream (cooked to order)	V	6.50
Lavender crème brûlée	V	5.95
Mousse au chocolat with langue de chat	V	6.25
French profiterole, hot chocolate sauce, toasted almonds and Chantilly cream	V	6.50
Duo of lemon and blackcurrant sorbet	Vv	3.95
Trio of French cheese with assorted bread - Roquefort, Saint Nectaire and Monsalvy Brie	V	7.95

Our food is freshly prepared every day by our kitchen team, led by our Head Chef, Lionel Jouanet. We have long standing relationships with our suppliers and are proud of the quality they provide in their daily deliveries.

• FOOD ALLERGIES & INTOLERANCE NOTICE •

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our managers will be happy to assist you.

A service charge of 10% will be added to all restaurant tables. All tips, gratuities and voluntary service charges are distributed to our staff without any deduction from the company. Our policy is in line with HMRC guidelines and as such the appropriate tax is deducted from all employees at source.